

FOCCACIA BREAD



Ingredients:

2 3/4 cups	all-purpose flour
1 teaspoon	salt
1 teaspoon	white sugar
1 tablespoon	active dry yeast
1 teaspoon	garlic powder
1 teaspoon	dried oregano
1 teaspoon	dried thyme
1/2 teaspoon	dried basil
1 pinch	ground black pepper
1 tablespoon	vegetable oil
1 cup	water
2 tablespoons	olive oil
1 tablespoon	grated Parmesan cheese
1 cup	mozzarella

Directions:

In the Bosch bowl equipped with the dough put in the water and oil. Add half the flour along with the salt, sugar, yeast, garlic powder, and spices. Start the machine on speed one and then add remaining flour until the dough pulls away from the sides of the bowl. Let knead for 4 min. Lightly oil a large bowl, place the dough in the bowl, and turn to coat with oil. Cover with a damp cloth, and let rise in a warm place for 20 minutes.

Preheat oven to 450 degrees F (230 degrees C). Punch dough down; place on greased baking sheet. Pat into a 1/2 inch thick rectangle. Brush top with olive oil. Sprinkle with Parmesan cheese and mozzarella cheese.

Bake in preheated oven for 15 minutes, or until golden brown. Serve warm.